



## FOOD FOR REMOVING HALITOSIS

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### Abstract of JP9262057

**PROBLEM TO BE SOLVED:** To obtain a halitosis-removing food capable of removing halitosis caused by a sulfide-containing food, not giving unpleasantness to other people and excellent in practicality by making a carboxyl group-having polysaccharide carried on a carrier such as candy.

**SOLUTION:** This halitosis-removing food is obtained by making a carboxyl group-having polysaccharide selected from the group consisting of alginic acid, hyaluronic acid, pectinic acid, their salts, their esters, and carboxymethyl cellulose carried on a carrier selected from the group consisting of candy, gum and gelatin. The halitosis-removing food can remove the halitosis containing sulfide compounds and generated from a food such as garlic, when the food is eaten.

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